

All Ages, All Tastes — Root to Tip



Join the Made in Hackney team at this hands-on community cookery class.

About This Event

Learn how to cook more sustainably by using every part of your vegetables—from root to tip! In this hands-on class, we'll show you creative and delicious ways to turn often-discarded parts like stalks, skins, and leaves into nourishing plant-based dishes.

✨ What you'll gain:

- Practical tips to reduce food waste in your kitchen. Simple, affordable recipes that make the most of every ingredient. Confidence in cooking with a variety of vegetables from top to tail. A chance to share food, skills, and ideas with your local community

To book your place, visit: <https://madeinhackney.org/community-form/>

Accessibility Information

Made in Hackney is wheelchair accessible. Made in Hackney kitchen spaces handle allergens and cannot guarantee food will be allergen free. You will be cooking at your own risk. Please aim to arrive at least 5 minutes before the class



Event Time

Thu,
26th Mar
2026

5:00pm - 7:00pm



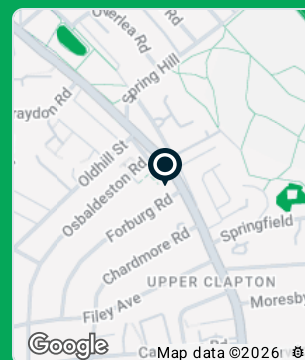
Event Price

Free



Event Location

Made in Hackney
(Liberty Hall)
128 Clapton
Common, Spring Hill,
Clapton, London
E5 9AA



to settle in comfortably. To avoid disrupting the session and to ensure we finish on time, we're unable to admit anyone who arrives more than 10 minutes late.

